



Instruction Manual
ESPRESSO MACHINE

Návod k obsluze
ESPRESSO

Návod na obsluhu
ESPRESSO

ESPRESSO MACHINE



ES 8014

ESPRESSO

CONTENT

3	Catler recommends safety first
9	Know your Espresso ES 8014
12	Features of your Espresso ES 8014
14	Operating your Espresso ES 8014
14	Before first use
16	Basic operation
17	Programming
18	Restoring factory defaults
18	Milk texturing
20	Hot water spout
20	Coffee making tips
22	Care and Cleaning
22	Clean after every use
23	Cleaning the steam jet
24	Thorough cleaning of the brew head
24	Removing limescale deposits
26	Storage



TWIN
THERMOBLOCK
SYSTEM

SECURE FIRMLY

Congratulations

for buying your new Espresso ES 8014.

Breville

CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance if it has a damaged power cord.



WARNING: The filling hole must not be opened during use.

- This appliance is designed for household use only. This appliance is not designed for commercial use. Do not use this appliance in moving vehicles or on boats, outdoors,

or for any purpose other than it's intended. Otherwise, there is a risk of personal injury.

- The appliance is not intended for use in premises such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments.



WARNING: Use the appliances according to the instructions in this user's manual.

Otherwise injury, damage to the appliance or dangerous situation might occur.

- Do not submerge the appliance, power cord or plug in water or any other liquid.
- Make sure that the mains cord and plug does not come into contact with water or other fluid.
- Do not use this appliance with a programmable switch, timer switch or any other device that automatically switches the appliance on.
- The appliance is designed for making filtered coffee only. Use the appliance only for the purpose for which it has been designed.
- Before connecting the appliance to a power

socket, check that the nominal voltage on the appliance's rating label matches the electrical voltage in the socket.

- Connect the appliance only to a properly grounded socket. For safety reasons, we don't recommend using adaptor plugs or extension cords.
- Do not place the appliance on windowsills, sink drip tray or on unstable surfaces. Always place the appliance on an stable, flat and dry surface.
- Do not place the appliance on electric or gas cooker or in the vicinity of naked flame.
- Never use the appliance in close vicinity of a bath, shower or swimming pool.
- Only use the appliance with the original supplied accessories.
- Always turn the appliance off and disconnect from the power socket if it's to be unused or left unattended, before disassembling or assembling, before filling the hopper or before moving or cleaning. Allow the appliance to fully cool down before cleaning or moving.
- Keep the appliance and its accessories in clean condition.

- Perform the cleaning and maintenance in accordance with the instructions in chapter Cleaning and maintenance. Never wash the appliance under running water or submerge it in water or another liquid.
- Only add clean cold water to the water tank. Do not use any other liquids. We do not recommend using highly filtered, demineralised or distilled water as this could impact the flavour of the coffee and the appliance's coffee brewing process.
- Do not turn on the appliance if there is no water in the water tank.
- Prior to extracting the coffee, check that the handle is firmly seated in the brew head.
- Never release the handle while coffee is being brewed because the hot water inside the machine is under pressure.
- Do not place other items on the top surface of the appliance which is intended for heating up cups.
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.

- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

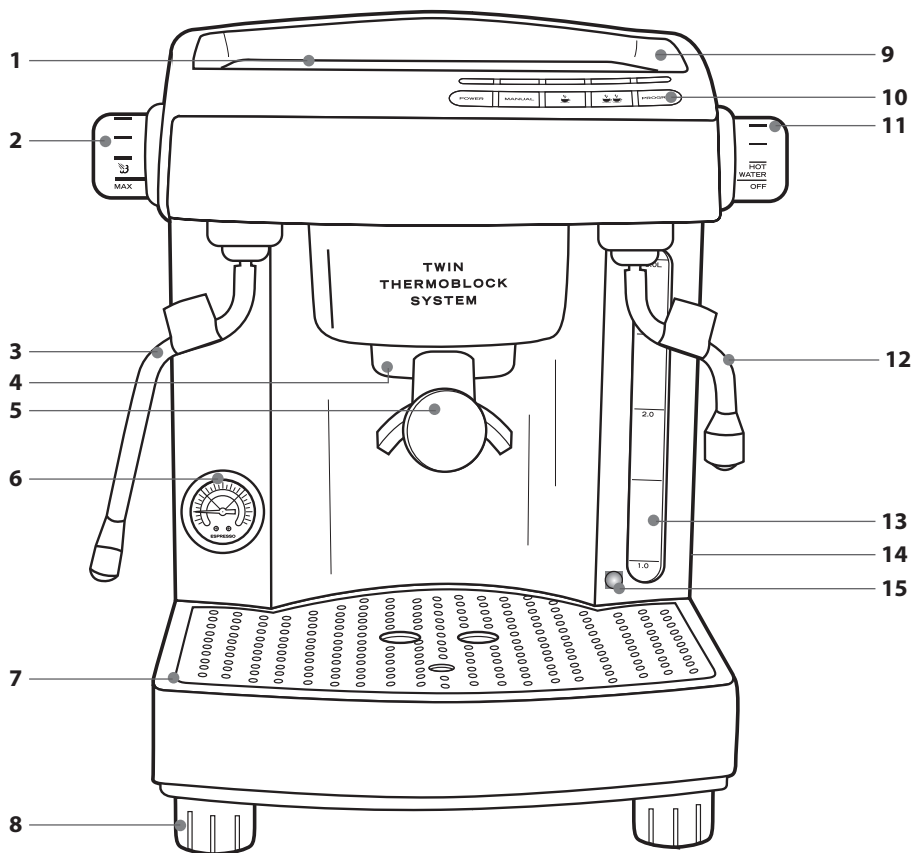
- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- To prevent electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or

plug is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.

- Any maintenance other than standard cleaning must be performed at authorised Catler service centre.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advise, please contact your electrician.

KNOW YOUR ESPRESSO ES 8014

MACHINE DESCRIPTION



1. **Cup heating surface**

The big cup heating surface effectively preheats the cups to help preserve the key elements of true espresso, which is to be sweet, creamy and full of aroma.

2. **Steam dispenser control**

3. **Steam jet**

A separate thermoblock with a pump provides a constant steam discharge for you to get silky, thick milk with rich texturing. The steam jet is equipped with a commercial joint to allow swivelling by up to 360° for you to adjust the steam jet to a needed position.

4. **Brew head**

5. **Handle**

6. **Handle pressure gauge**

The pressure gauge shows current pressure at which the coffee is extracted. The indicator wizard will tell you immediately if the coffee is being brewed at an ideal pressure.

7. **Detachable drip tray and grille**

The high-capacity stainless drip tray is lined with plastic inner bowl to prevent the creation of undesired smears from coffee beans oils. It's also very lightweight and easy to remove. Thanks to the inner plastic bowl shape, it's easy to clean. The drip tray contains a fullness indicator which is ejected automatically once the tray is full of water.

8. **Antiskid rubber feet**

The front feet are height adjustable, allowing the appliance to be levelled and facilitating cleaning the area below the appliance. The rear feet are equipped with embedded travelling mechanism to facilitate moving the appliance on the desktop.

9. **Lid of the water tank**

10. **Control panel**

The control panel allows you to operate your appliance quickly and easily.

11. **Hot water spout control**

12. **Hot water discharge spout**

The spout discharges hot water and thanks to its unique design, it also controls hot water flow. The spout is equipped with a commercial joint to allow swivelling by up to 360° for you to adjust the spout to a needed position.

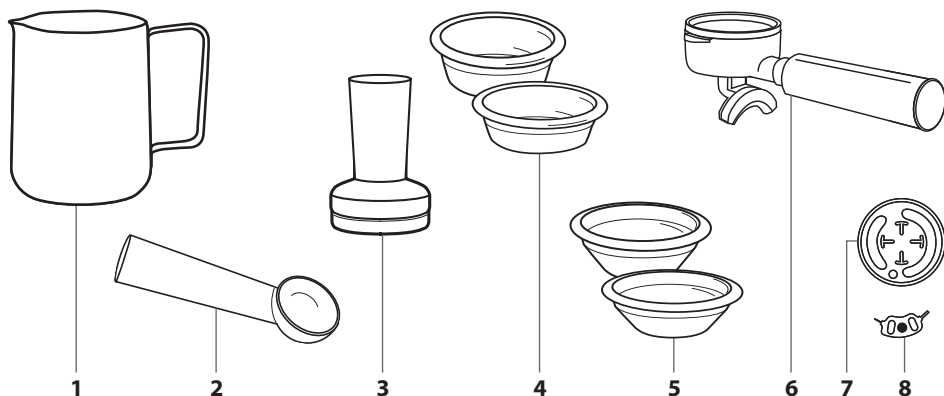
13. **3l water tank**

The detachable water tank is equipped with a handle for easy handling.

14. **Rear cover**

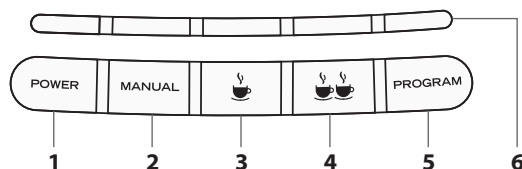
15. **Indicator of low water level in the tank**

ACCESSORIES



1. Stainless kettle for milk texturing
2. Ground coffee dose
3. Tamper
4. Single bottom strainers (for 1 and 2 cups)
5. Double bottom strainer (for 1 and 2 cups)
6. Handle
7. Cleaning strainer
8. Cleaning aid

CONTROL PANEL



1. **POWER button**
Button for turning the appliance on / off.
2. **MANUAL button**
This is used for manual coffee dispensing.
3. **☕ button**
This is used for brewing 1 cup of coffee.
4. **☕☕ button**
This is used for brewing 2 cups of coffee.
5. **PROGRAM button**
This is used for programming the coffee dispensing time.
6. **Button light indicators**

FEATURES OF YOUR ESPRESSO ES 8014

Two pumps and two thermoblocks

The appliance is equipped with two Italian pumps: A 15-bar pump to brew coffee and a 4-bar pump to dispense steam. The 15-bar pumps provides sufficient pressure to ensure complex coffee extraction including healthy oils and aromatic substances. The second 4-bar pump is designed exclusively for steam dispensing, producing a constant steam amount for you to get silky, thick milk with rich texturing.

Two independent thermoblock systems are equipped with a stainless steel and brass layer. They heat water in the inner system to guarantee that accurate temperature will be always reached when selecting a function without having to wait for the water heating to finish. In addition, they reduce the temperature fluctuation in the inner system.

Simultaneous milk dispensing and texturing

Thanks to the dual pump and dual thermoblock system, you will be able to extract coffee and texture milk simultaneously. This is a system commonly used in professional coffee machines.

Pressure gauge and wizard

The pressure gauge is equipped with a simple wizard to tell you immediately if the coffee is being brewed at an ideal pressure. If the gauge line reaches the central sector, the coffee is being brewed at an ideal pressure. However, if the gauge line stays under the central sector, we talk about the so-called under-extracted coffee. On the other hand, if the gauge line reaches above the central sector, we talk about the so-called over-extracted coffee.

In order to always reach an ideal pressure, it's necessary that coffee grinding level, ground coffee amount in the strainer and

coffee tamping force should be correctly combined.

Tip: We recommend to use only fresh ground coffee.




Brew head and handle

The brew head, handle and strainers are designed just like they are in professional coffee machines. In addition, they are equipped with stainless steel and brass to guarantee strength and durability. All of these component help to brew coffee. The strainers are big enough for you grind necessary amount of coffee in them. The brew head can then spread the pressure uniformly for you get an ideal coffee brewing pressure.

Control panel

The control panel allows you to operate your appliance quickly and easily. It provides both manual control as well as programming the coffee dispensing time. Though the preset volume is 35ml/cup, you can adjust the coffee dispensing time and save it to the memory with the easy control.

Pre-infusion

The pre-infusion feature is automatically included in the coffee brewing procedure using the MANUAL,    buttons. This is done by moistening the ground coffee in the strainer before the brewing itself. This will make the aroma release in full during the coffee brewing, enriching the brewed coffee with essential substances.

Anti Calc filter

The Anti Calc filter reduces the amount of deposits that may degrade water taste and smell which significantly affects also the brewed coffee. In addition, it prevents the formation of calcareous deposits, thus

reducing the need of decalcification and extending the appliance lifetime.

The Anti-Calc filter is located in the water tank and its lifetime is about 12 months under normal household use. However, if you use the appliance more frequently, for example in a commercial operation, we recommend to replace the filter every 3 months.

OPERATING YOUR ESPRESSO ES 8014

BEFORE FIRST USE

Remove all packaging from the appliance and dispose of it in a proper manner. Before a proper disposal, make sure you have removed all accessories from the packaging. Wash the accessories in warm water with a small amount of washing-up liquid, then rinse thoroughly.

Wipe the appliance with a soft sponge lightly moistened in warm water and wipe dry.

Put the appliance on a flat, dry and clean surface. Make sure that the drip tray and the grille are installed properly in the appliance. If needed, screw the front adjustable feet in or out to ensure that the appliance is level.

Filling the container

You can fill the water tank in two ways: either open the tank lid or remove the lid.

The tank lid is located at the appliance top behind the cup heating surface. Lift the lid and pour cold and clean water in the tanks through the rear hole. Then close the lid.

In order to remove the water tank, it's necessary to open the back cover first, then you will be able to remove the tank from the appliance. Fill the tank with cold and clean water. Then insert the container back in the appliance and close the back cover.

When filling the tank with water, observe minimum and maximum level marks. Never fill the tank over the maximum level line.

ATTENTION:



Only add clean and cold water in the tank. Do not use any other liquids. We do not recommend using highly filtered, demineralised or distilled water as this could adversely affect the flavour of the coffee and the appliance's coffee brewing process.

NOTE

Do not leave water in the tank longer than 1 day. To brew high-quality coffee, fresh water should always be used. Otherwise, the resulting coffee drink taste could be adversely affected. If the appliance is to be left unused, remove and empty the water tank.

Turning on and off

WARNING!
Before turning the appliance on, make sure that the steam dispenser control and the hot water spout control are set in the OFF position.

1. Insert the mains cord plug into a power socket.
2. Press the **POWER** button once briefly to turn the appliance on. The **POWER** button indicator light will start flashing. This means that the appliance is being warmed up to operating temperature.
3. When the **POWER** button indicator light stops flashing and lights steadily, the appliance is ready for use. The indicator lights of the **MANUAL**, ,  buttons will also turn on.
4. To turn the appliance off, press the **POWER** button shortly. And the indicator lights will turn off.

NOTE

During the warming-up process, steam may escape from the appliance or you may hear the pump sound. This is normal.

Cup heating

A heated cup helps you to keep optimum coffee temperature. You can preheat the cup using hot water from the hot water discharge by placing on the cup heating surface.

Strainer selection

Your Catler ES 8014 Espresso is supplied with both single and double bottom strainers. Single bottom strainers (for 1 and 2 cups) are designed for using fresh ground coffee and allow the user to experiment with grounding and dispensing to make more balanced coffee.

On the other hand, double bottom strainers (for 1 and 2 cups) are designed for using pre-ground coffee while controlling pressure, thus helping to optimize the coffee extraction and texturing irrespectively of grinding level, dispensing and tamping force. To prepare one portion of coffee, use the

1-cup strainer, to prepare two portions of coffee or strong coffee in a big cup or a mug, use the 2-cup strainer.

Coffee tamping

Insert the strainer in the handle. Preheat the handle and the strainer by placing them under the brew head and pressing the **MANUAL** button. Hot water will start to discharge from the brew head. This will heat and remove the ground coffee and dirt residues from the brew head.

When the handle and the strainer are heated enough, press the **MANUAL** button again to stop the hot water discharge.

Wipe the handle and strainer thoroughly dry and fill the strainer with ground coffee.

Tamp the ground coffee in the strainer with the tamper.

Wipe the excess coffee from the strainer edges.

NOTE

Tamp the coffee firmly enough (exerted pressure: 15-20 kg).

A constant pressure all the time is more important than the number of presses. For correct dispensing, the metallic edge of the tamper should be aligned with the strainer top AFTER final coffee tamping.

Inserting the handle in the brew head

Place the handle underneath the brew head so that the grip is pointing to the left. Insert the handle in the brew head and turn clockwise, i.e. towards the brew head centre, until you feel resistance.

NOTE

To remove the handle from the brew head, perform the steps in reverse order.

BASIC OPERATION

Making 1 cup of coffee – button ☕

The button ☕ is used to make 1 cup of coffee.

When the appliance is ready for use, press the ☕ button briefly. The coffee making process will start automatically and the cup will be filled with about 35ml of coffee. This is a preset coffee amount. The indicator lights **POWER** and ☕ will remain on while other indicator lights will turn off.

When the preset coffee amount has been poured into the cup, the dispensing will stop automatically.

To prepare 1 cup of coffee, we recommend to use the 1-cup strainer.

NOTE

The brewing of 1 cup of coffee includes also the pre-infusion function. During the pre-infusion, the appliance will pump water in the strainer in 3 short impulses and then the coffee extraction will start at full pressure.

NOTE

To pause the coffee dispensing process at any time, press **MANUAL** ☕ or ☕☕ button.

Making 2 cups of coffee – ☕☕ button

The button ☕☕ is used to make 2 cups of coffee.

When the appliance is ready for use, press the ☕☕ button briefly. The coffee making process will start automatically and the cups will be filled with about 70ml of coffee. This is a preset coffee amount. The indicator lights **POWER** and ☕☕ will remain on while other indicator lights will turn off.

When the preset coffee amount has been poured into the cups, the dispensing will stop automatically.

To prepare 2 cups of coffee, we recommend to use the 2-cup strainer.

NOTE

The brewing of 2 cups of coffee includes also the pre-infusion function. During the pre-infusion, the appliance will pump water in the strainer in 3 short impulses and then the coffee extraction will start at full pressure.

NOTE

To pause the coffee dispensing process at any time, press **MANUAL** ☕ or ☕☕ button.

MANUAL CONTROL

The **MANUAL** is used to control the coffee making process manually. You will have a full control over the coffee dispensing time.

When the appliance is ready for use, press the **MANUAL** button briefly to start the coffee dispensing. The **MANUAL** and **POWER** button indicator lights will remain on while the indicator lights of ☕ and ☕☕ buttons will turn off.

When a sufficient amount of coffee has been poured into the cup, press the **MANUAL** button to stop the coffee dispensing.

NOTE

The manual coffee brewing control includes also the pre-infusion function. During the pre-infusion, the appliance will pump water in the strainer in 3 short impulses and then the coffee extraction will start at full pressure.

NOTE

The coffee dispensing time controlled manually will not be saved in the machine memory.

PROGRAMMING

The **PROGRAM** button is used for programming the coffee dispensing time. The factory preset volume for 1 cup and 2 cups is set to 35ml and 70ml respectively. Nevertheless, these volumes can be modified and saved into the machine memory.

Programming the dispensing time for 1 cup

1. Insert the 1-cup strainer in the handle and fill the strainer with ground coffee. Tamp the coffee and insert the strained in the brew head. Put the cup under the handle.
2. Press the **PROGRAM** button once. The **PROGRAM**, **POWER** ☺ and ☺☺ indicator lights will remain on, while the **MANUAL** indicator light will turn off.
3. Press the ☺. button once. The **POWER** and ☺ indicator lights will remain on while ☺☺ indicator light will turn off.
4. When the required coffee amount has been poured into the cup, i.e. your desired time has passed, press the ☺ button briefly. An acoustic signal will

sound twice and the newly modified coffee dispensing time will be stored in the machine memory.

5. The appliance will return to standby and will be ready for further use.

Programming the dispensing time for 2 cups

1. Insert the 2-cup strainer in the handle and fill the strainer with ground coffee. Tamp the coffee and insert the strained in the brew head. Put 2 cups or a big mug under the handle.
2. Press the **PROGRAM** button once. The **PROGRAM**, **POWER** ☺ and ☺☺ indicator lights will remain on, while the **MANUAL** indicator light will turn off.
3. Press the ☺☺. button once. The **POWER** and ☺☺ indicator lights will remain on while ☺ indicator light will turn off.
4. When the required coffee amount has been poured into the cups, i.e. your desired time has passed, press the ☺☺ button briefly. An acoustic signal will sound twice and the newly modified coffee dispensing time will be stored in the machine memory.
5. The appliance will return to standby and will be ready for further use.

NOTE

The appliance will stop automatically when the coffee or hot water dispensed amount reaches 240ml. This is a safety feature to protect the appliance from overheating and damaging.

NOTE

During the coffee brewing process, the **POWER** indicator light may start flashing. This means that the appliance is being warmed up to operating temperature. This will not affect the coffee brewing process though.

When the coffee making is finished

To remove the handle from the brew head, turn the handle grip anticlockwise to remove the handle.

Flip the coffee grounds off into the litter bin or you can compost it as well.

Remove the strainer from the handle. If it's difficult to remove the strainer from the handle, insert your nail or knife between the strainer edge and the handle edge and lift the strainer carefully.

Wash the handle and the strainer under hot water to remove the ground coffee residues. Press the **MANUAL** button to rinse the brew head. Hot water will start to discharge from the brew head. This remove the ground coffee and dirt residues.

WARNING!

The strainer as well as the handle part inserted in the brew head may be very hot. Be very careful when handling the strainer and the handle. Risk of burns.

Standby mode

The appliance will automatically switch to standby mode after about 1 hour of inactivity. The **POWER** indicator light will fade in slowly. Pressing any button will cancel the standby mode.

Auto Shut-Off

The appliance will turn off automatically after 26 hours of inactivity. To turn the appliance on, press the **POWER** button.

RESTORING FACTORY DEFAULTS

This function is used to restore the values the appliance had when leaving the factory. This will delete all the settings you have made.

1. First, make sure that the steam dispenser control and the hot water spout control are set in the **OFF** position.
2. Plug the power cord from into mains socket and turn the appliance on.
3. While holding down the **MANUAL** button, press the **POWER** button briefly. Then release the **MANUAL** button.
4. If an acoustic signal sounds 4 times and the **POWER** indicator light flashes, the factory defaults have been restored successfully.

MILK TEXTURING

The milk texturing is performed with the steam jet. The steam has two important functions: heating the milk while enriching it with air bubbles that form silky velvet froth. Just like making a perfect cup of coffee, the milk texturing also involves time and experience.

It's important to note that espresso coffee is the base of all coffee drinks while the milk is a supplement.

1. Pour freshly cooled milk into the stainless kettle.

2. Before starting the texturing process, it's important to clean the steam jet to remove possible residues of milk and other dirt. Aim the steam jet at the grille and turn the steam dispensing control. Have the steam escape from the jet for several seconds, then set the steam dispensing control to the OFF position.
3. Turn the steam jet to make an angle of about 45° away from the machine.
4. Insert the steam jet in the kettle with milk so that the steam jet end is immersed about 1cm deep in the milk.
5. Start the steam dispensing with the steam dispensing control. During the steam dispensing, you will hear the pump sound. This is normal.
6. Turn the kettle so that the steam jet rests on the kettle spout, then move the kettle slowly downwards until the steam jet end is immersed right under the milk surface. The milk will start whirling and spinning in the kettle.
7. As the milk is heating and texturing, the milk level will also rise slowly. Move the kettle downwards carefully, keeping the steam jet end immersed right under the milk surface all the time.
8. When enough froth has been formed, immerse the steam jet in the milk to warm the milk in the kettle.
9. When the milk temperature has reached 60-65°C, turn the steam control to the OFF position. If you don't have a thermometer to measure the milk temperature, you can check the temperature by touching the kettle bottom with your palm. If the kettle bottom starts to burn your palm for about 3 seconds, the milk is warmed sufficiently and you can stop the steam dispensing.
10. Remove the steam jet from the kettle and wipe the steam jet with a clean, lightly moistened sponge. We recommend to clean the steam jet right after the texturing. Aim the steam jet at the grille and turn the steam dispensing control. Have the steam escape from the jet for several seconds, then set the steam dispensing control to the OFF position. Wipe the steam jet again with a clean, lightly moistened sponge.
11. Tap the kettle with the milk slightly on the desktop. This will release excessive air bubbles. Spin the milk in the kettle until the milk and the froth are smooth and shiny. This will mix the milk with the milky texture. Pour the milk in the coffee drink.

Advice and tips

The milk amount depends on the number of the cups of coffee being brewed or on the cup size and the coffee milk type. Nevertheless, the kettle should be at least half full and the milk amount should not exceed 2/3 of the total kettle volume. Please note that the texturing process will enlarge the milk volume which could lead to overflowing if the kettle was almost full. We recommend to use thoroughly cooled fresh full-cream milk. This will allow to reach optimum results. You can also keep the stainless kettle for milk texturing in your refrigerator. This will result in a perfectly prepared milk with rich texturing. During the milk texturing, the steam should not gush above the surface. This would create big bubbles which would disintegrate quickly so you would never be able to mix hot milk with milky texture. The milky texture amount depends on the coffee drink type. You will need more milky texture for creamy cappuccino than for flat white coffee. In order to create a silky velvet texture, it's important that the milk should not boil or burn. Please always start and stop the steam

dispensing while the steam jet is immersed in milk. Otherwise, the milk could splash and contaminate the desktop.

HOT WATER SPOUT

The hot water spout function is ideal for brewing long black coffee, hot chocolate or French press coffee or possibly for tea brewing.

1. Put a cup, a mug or a glass under the hot water discharge spout.
2. Turn the hot water spout control to start hot water discharge. During the hot water discharge, you will hear the pump sound. This is normal.
3. When enough water been poured into your cup, mug or glass, turn the hot water spout control to the OFF position.
4. Aim the hot water discharge jet at the grille to capture possible hot water drops.

COFFEE MAKING TIPS

Preheating the cups

A heated cup helps you to keep optimum coffee temperature. You can preheat the cup using hot water from the hot water discharge by placing on the cup heating surface.

Preheating the handle and the strainers

Insert the strainer in the handle. To prepare one portion of coffee, use the 1-cup strainer, to prepare two portions of coffee or strong coffee in a big cup or a mug, use the 2-cup strainer.

Preheat the handle and the strainer by placing them under the brew head and pressing the MANUAL button. Hot water will start to discharge from the brew head. This will heat and remove the ground coffee and dirt residues from the brew head.

When the handle and the strainer are heated enough, press the MANUAL button again to

stop the hot water discharge.

Wipe the handle and the strainer carefully dry.

Coffee dispensing and tamping

Use the supplied dose for ground coffee dispensing.

Lean the handle with ground coffee against the desktop edge and tamp the coffee in the strainer by pressing several times to distribute it evenly.

Tamp firmly enough (exerted pressure: 15–20kg). A constant pressure all the time is more important than the number of presses. Wipe excess coffee from the strainer edge to provide correct sealing ability when inserting it into the brew head.

For correct dispensing, the metallic edge of the tamper should be aligned with the strainer top AFTER final coffee tamping.

NOTE

Make sure that the tamper is dry and clean. Otherwise the ground coffee might get stuck onto the tamper, making the tamping very difficult.

The ground coffee amount and the tamping force should be the same for every brewing in order to always reach the same result. However, depending on the type of the coffee beans used, the grinding level may change. If the coffee discharge is too slow, a coarser grinding level should be used and vice versa.

Coffee extraction

Make sure that the handle is correctly inserted in the brew head.

Put the cup(s) under the handle.

Wait until the appliance is heated to operating temperature. The POWER indicator light will stop flashing and lights in red.

Press the coffee drink button corresponding to the strainer inserted in the handle, i.e. press the ☕ button or the ☕☕ button if the 1-cup strainer or the 2-cup strainer is inserted in the handle respectively.

Watch the correct pressure on the pressure gauge. The indicator line should move within the gauge central sector.

The dispensed coffee should have a clearly dark colour with a creamy caramel tint and reach the consistence of dripping honey.

Serve the brewed coffee immediately.

Pre-infusion

The pre-infusion function helps brew a perfect cup of coffee. When the coffee drink brewing has been selected, the machine will pump water into the strainer in 3 short impulses, making the coffee moisten and swell. Then, coffee extraction will start at full pressure.

CARE AND CLEANING

Before cleaning, turn the appliance off with the **POWER** button, disconnect the plug of the power cord from the mains socket and let it cool down completely.

WARNING!
To prevent electric shock, do not submerge this appliance, plug or power cord or in water or any other liquid.

No part of your appliance is suitable for dishwasher use.

CLEAN AFTER EVERY USE

It's important to clean the appliance after each use in order to remove the residues of coffee and milk. Regular maintenance will prolong the lifetime of your appliance. After each use:

1. Remove the coffee grounds from the strainer. Remove the strainer from the handle. If it's difficult to remove the strainer from the handle, insert your nail or knife between the strainer edge and the handle edge and lift the strainer carefully.
2. Wash the handle and the strainer under hot water to remove the ground coffee residues. Dry clean.
3. Press the **MANUAL** button to rinse

the brew head. Hot water will start to discharge from the brew head. This remove the ground coffee and dirt residues.

4. Wipe the steam jet with a clean, lightly moistened sponge. Aim the steam jet at the grille and turn the steam dispensing control. Have the steam escape from the jet for several seconds, then set the steam dispensing control to the OFF position. Wipe the steam jet again with a clean, lightly moistened sponge.
5. Remove the drip tray and the grille from the appliance and empty the tray. Rinse in clean water and wipe dry. Then insert the tray back in the appliance.

WARNING!
The water in the drip tray may be very hot. Be careful to avoid scalding when removing the tray from the appliance.

Cleaning the drip tray and the grille

Remove the drip tray from the appliance. Remove the grille from the tray and empty the tray. Wash the drip tray and the grille in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry.

Cleaning the water tank

If the appliance is to be left unused, remove and empty the water tank.

Wash the water tank in warm water using a soft sponge, then wipe dry with a dry cloth. Before replacing, make sure the tank is completely dry.

Cleaning brew head, handle and strainers

It's important to clean the handle and the strainers under running water after every use. Then wipe dry.

Wipe the inside of the brew head with a clean cloth slightly moistened in warm water.

If the strainer meshes are blocked, free them with a fine brush.

Cleaning the brew head sealing

The sealing is located at the sealing head bottom. It has the sealing function during the coffee dispensing after the handle has been inserted in the brew head.

NOTE

When the appliance is to be left unused for a prolonged period of time, it's important that the handle should never be inserted in the brew head. This would shorten the sealing lifetime.

The sealing must be replaced on regular basis. The average sealing lifetime is about 12 months depending on the frequency of use. The sealing must be replaced when it starts malfunctioning with the steam leaking from the brew head during the coffee dispensing. In such case, please contact Catler authorized service centre.

Cleaning the hot water discharge spout

Wipe hot water discharge spout with a clean cloth slightly moistened in warm water.

Cleaning the outer surface

Wipe the outside surface and the cup heating area with a soft, slightly moistened sponge. Wipe with a soft and dry cloth.

WARNING!
Do not use abrasive cleaning agents, steel wools, wire sponges etc., as these might damage the surface.

CLEANING THE STEAM JET

Clean the steam jet after each use. Dry milk residues may block the steam jet, affect the milk texturing as well as degrade the milk. Wipe the steam jet with a clean, slightly moistened sponge after each use. Start the steam function with the steam dispenser control. Have the steam escape from the jet for several seconds, then set the steam dispensing control to the OFF position. Wipe the steam jet again with a clean, lightly moistened sponge.

If the steam jet gets blocked with dry milk, wrap the steam jet end in a clean and soft sponge slightly moistened in warm water and have the steam function run for about 10 seconds. Have the steam act for about 5 minutes, then remove the sponge and wipe off dry milk residues.

Repeat the procedure if needed.

If the steam jet gets blocked and the above procedure is inefficient, free the holes in the brew head using the cleaning aid needle. This is located inside the appliance behind

the rear cover.

If the steam jet is still blocked, unscrew the steam jet end and clean it again using the cleaning aid needle. Wash the steam jet end under running water or have it soaked in warm water overnight.

THOROUGH CLEANING OF THE BREW HEAD

Deposits of coffee oils may gather in the brew head during use and adversely affect the appliance operation as well as the taste of the coffee drink being brewed. Therefore, cleaning the brew head is required on regular basis. Depending on the frequency of use, the brew head must be cleaned thoroughly every 3 months.

Preparation

1. Remove the water tank and fill it with fresh water up to the maximum level mark. Insert the tank back in the appliance.
2. Remove the drip tray and the grille and empty the tray. Insert the tank back in the appliance.
3. Insert the 2-cup strainer and then the cleaning strainer in the handle. (The cleaning strainer is located on the rear cover inner wall along with the cleaning aid).
4. Insert one cleaning capsule in the cleaning strainer, then insert the handle in the brew head.
5. Place a sufficiently large container under the handle.

NOTE

Use only cleaning capsules designed for cleaning espresso machines.

Starting the cleaning cycle

1. Insert the mains cord plug into a power socket.
2. While holding down the ☺ and ☺☺ button, press the **POWER** button briefly. When the indicator lights start to turn on from left to right, release the ☺ and ☺☺ button.
3. The cleaning cycle will start. The indicator lights will turn on from left to right during the entire process. The cleaning process takes about 10 minutes.
4. When the cleaning process is finished, the indicator lights will turn off and an acoustic signal will sound 4 times. The **POWER, MANUAL** ☺ and ☺☺ indicator light will then turn on, which means the appliance is ready for use.
5. Remove and empty the container.
6. Remove the handle from the brew head.
7. Remove the cleaning strainer and wash it under hot running water. Wipe the cleaning strainer dry and put it back in place inside the appliance back cover.
8. Remove the 2-cup strainer and wash it thoroughly along with the handle under hot running water. Dry clean.
9. The appliance is now ready for use.

NOTE

During the cleaning process, other appliance functions are disabled. If you need to stop the cleaning process, unplug the power cord from the socket.

REMOVING LIMESCALE DEPOSITS

During regular use, water may cause build-up of limescale on most internal parts of the coffee machine, thus reducing the water flow, coffee machine performance and also

affecting the coffee quality.
We recommend to descale the coffee machine regularly - once in 4–6 months. The descaling need depends on the frequency of use and the hardness of water being used.

Solution to remove limescale deposits

You can choose from one of the following methods:

- Capsules to remove limescale deposits in espresso machines.
- Liquid agent to remove limescale deposits.
- Solution of white vinegar and water.

WARNING!
Before starting the limescale deposit removal procedure, ensure that the appliance is turned off and the power plug is disconnected from the mains power socket.

1. Remove and wash the water tank.
Depending on the selected method to remove the limescale deposits, follow the procedure below:

A. Capsules to remove the limescale deposits in espresso machines

Fill the tank with 1l of warm water, add 1 capsule and let it dissolve.
When the capsule is dissolved (the

dissolution process may take about 5–7 minutes), insert the tank in the appliance.

B. Liquid agent to remove the limescale deposits

Fill the tank with about 1.5l of water and add 1 cap of liquid agent. Insert the tank back in the appliance.

C. Solution of white vinegar and water

Fill the tank with about 1.5l of warm water and add 3 tablespoons of white vinegar. Insert the tank back in the appliance.

2. Remove the protective grille's sealing screw from inside the brew head using a screwdriver. Remove the screw and the protective grille and store them in a safe place.

ATTENTION:

Be careful to avoid losing the screw or the protective grille. When done with the limescale deposit removal procedure, the protective grille needs to be screwed back on.

3. Remove the drip tray and the grille and empty the tray. Insert the tank back in the appliance.
4. Place a sufficiently large container under the brew head. While removing the limescale deposits, neither the handle nor the strainer should be inserted in the brew head.
5. Insert the mains cord plug into a power socket. Press the **POWER** button to turn the appliance on and wait for the warming-up to finish (the **POWER** indicator light stops flashing and lights steadily).
6. Press the **MANUAL** button once briefly and have about half the water amount

in the tank flow through the brew head. Press the **MANUAL** button again to stop the water dispensing.

NOTE

The appliance will turn off automatically when about 240ml of water have discharged. Thus, press the **MANUAL** button again to continue with the process. If needed, you can remove the water from the tank under the brew head.

WARNING!

The limescale deposit removal procedure is not performed via the steam jet.

7. When about half the water amount in the tank has flown through the brew head, press the **MANUAL** button to stop the water dispensing. Press the **POWER** button to turn the appliance off.
8. Leave the appliance turned off for about 10–15 minutes. During this process, the agent to remove limescale deposits will act inside the appliance.
9. Then press the **POWER** button again and have the appliance warm up to operating temperature.
10. Press the **MANUAL** button and have the rest of the tank water flow through the brew head.
11. When the water tank is empty, remove it from the appliance and wash it

thoroughly in warm water with a small amount of washing-up liquid. Rinse it under warm running water and wipe dry. Fill the tank with clean water up to the maximum level line.

12. Press the **MANUAL** button and have the entire water tank volume flow through the brew head.

NOTE

The appliance will turn off automatically when about 240ml of water have discharged. Thus, press the **MANUAL** button again to continue with the process. If needed, you can remove the water from the tank under the brew head.

13. When the water tank is empty, remove and empty the container under the brew head.
14. Clean the appliance thoroughly with a soft sponge and a dry cloth.
15. Carefully insert the protective grille back into the brew head and secure with a screw. Make sure that the screw is tightened securely.
16. Fill the container with fresh water and insert it in the appliance.

STORAGE

Before storing, unplug the power cord from the mains socket, set the steam dispenser control and the hot water spout control to the OFF position and let the appliance cool down. Clean the appliance according to the instructions above.

Store the appliance in a clean and dry place out of reach of children and animals. Do not put any items on the appliance.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostelecká 1621, Říčany CZ-251 01